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EXTRAORDINARY

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PART II—Section 3—Sub-section (ii)

प्राधिकार से प्रकाशित

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NEW DELHI, THURSDAY, DECEMBER 30, 1971/PAUSA 9, 1893

इस भाग में भिन्न पृष्ठ संख्या दी जाती है जिससे कि यह अलग संकलन के रूप में रखा जा सके।

Separate paging is given to this Part in order that it may be filed as a separate compilation

MINISTRY OF AGRICULTURE

(Department of Food)

ORDER

New Delhi, the 30th December 1971

S.O. 5593.—In exercise of the powers conferred by section 3 of the Essential Commodities Act, 1955 (10 of 1955), the Central Government hereby makes the following Order further to amend the Fruit Products Order, 1955, namely:—

1. (1) This Order may be called the Fruit Products (Amendment) Order, 1971.
- (2) It shall come into force on the 1st January, 1972.
2. In clause 2 of the Fruit Products Order (hereinafter referred to as the said Order),—
 - (i) after sub-clause (c), the following sub-clause shall be inserted, namely:—
“(cc) “fruit nectar” means a beverage prepared from pulp of juice extracted from fully ripe and sound fruits;”
 - (ii) in sub-clause (d)—
 - (a) in item (v), after the words “ready-to-serve beverages”, the words “fruit nectars” shall be inserted;
 - (b) after item (xiii), the following item shall be inserted, namely:—
“(xiv) fruit cereal flakes;”;
 - (c) existing item (xiv) shall be re-numbered as item (xv) thereof.

- (iii) after sub-clause (d) as so amended, the following sub-clause shall be namely:—
- '(dd) "label" means a display of written, printed, perforated, stencilled, embossed or stamped matter on the container of any fruit product'
- (iv) in sub-clause (h), for the words "paste them for sale" the words "labels them for sale" shall be substituted;
- (v) for sub-clause (j), the following sub-clause shall be substituted, namely:—
- '(j) "Sharbat" means any non-alcoholic sweetened beverage or syrup containing not less than 10 per cent fruit juice or flavoured with non-fruit flavours such as rose, khus, kewra etc.'

3. In sub-clause (1) of clause 3 of the said Order, after item (i), the following item shall be inserted, namely:—

"(ii) one representative of the Ministry of Health and Family Planning (Department of Health).

4. In clause 5 of the said Order—

(i) for sub-clause (2), the following sub-clause shall be substituted, namely:—

"(2) The following fees being appropriate fees shall be payable for one term or part thereof under sub-clause (1), namely:—

(a) Home scale	Rs. 100
(b) Small scale A1	Rs. 600
(c) Small scale A2	Rs. 400
(d) Small scale B	Rs. 200
(e) Large scale	Rs. 1000
(f) Re-Labeler	Rs. 500

(ii) to sub-clause (3), the following proviso shall added, namely:—

"Provided that where the licence is refused under sub-clause (4) or where the licence fee paid is in excess of the amount payable for the licence granted, the licence fees or as the case may be, the excess amount paid shall be refunded to the applicant."

5. In sub-clause (1) of clause 8 of the said Order, in item (d), after the words "such fruit product", the following shall be added, namely:—

"The code number shall be legible and shall be given in English or Hindi numerals or alphabets or in both. Before the issue of a licence each code number to be used by a manufacturer shall be registered with the Licensing Officer and no change shall be made therein except with the previous sanction of the Licensing Officer."

6. In sub-clause (2) of clause 11 of the said Order, for the words 'The word "SYNTHETIC" wherever used, shall be written as boldly as the name of the product', the following words shall be substituted, namely:—

'The word "SYNTHETIC" wherever used, shall be as bold and in the same size and colour of the letters as are used for the name of the product and shall immediately precede such name.'

7. In clause 16 of the said Order, in item (ii), for the words "two hundred pounds", the words "one hundred kilograms" shall be substituted.

8. In the First Schedule to the said Order—

(i) In form 'A',—

(a) for items 2 and 3, the following items shall be substituted, namely:—

"2. Address of the factory/firm.*

3. Description of the fruit products which the applicant wishes to manufacture/relabel.*"

(b) for item 8, the following item shall be substituted, namely:—

"8. "Total value of the fruit products manufactured/re-labelled* during the previous year.";

(c) the following shall be added at the end, namely:—

"*Strike out whichever is inapplicable.";

(ii) in form 'B',—

(a) for item 2, the following item shall be substituted, namely:—

"2. Address of authorised premises for manufacture/relabelling.";

(b) for the Table, the following Table shall be substituted, namely:—

Validation and Renewal

Period of validity	Items of fruit products authorised to	Category of licencee	Licence fee paid	Signature of Licensing Officer
	Manufacture free-label			

9. In the Second Schedule to the said Order,—

(1) In part 1(A),—

(i) for paragraph 3, the following paragraph shall be substituted, namely:—

"3. The equipments and the manufacturing premises approved for the manufacture of fruit products shall not be used for the manufacture of other products repugnant to the manufacture of fruit products except under the conditions given as under:—

If the licensed premises are used for the manufacture of both fruit products and fish, meat and egg products there shall be a gap of at least one month when the change is made from fish, meat and egg products to the fruit products.

Explanation.—The proposed date of change over from production of the fish, meat and egg products to that of the fruit products, shall be intimated to the concerned Regional Officer in writing and in case of out-station factories, the intimation shall have to be given by a registered letter.

(ii) in paragraph 13, for the entry relating to "Category Cottage Scale", the following entry shall be substituted namely:—

"Category Home Scale.—Once a year."

(2) For Part I (B), the following Part shall be substituted namely.

"PART I (B)

The factories shall be categorised as under:—

(a) *Large Scale.*—Factory with installed capacity of more than one tonne per day or total annual production exceeding 250 tonnes.

(b) *Small Scale.*—Factories with installed capacity upto one tonne per day and total annual production not exceeding 250 tonnes.

(c) *Home Scale.*—Factories with total annual production of fruit products except canned vegetables not exceeding 10 tonnes."

The large and small scale factories can further be grouped into A1, A2 and B sub-groups defined as under:—

Category A1.—Factories licensed for the manufacture of fruit products made out of fresh fruits and vegetables.

Category A2.—Factories licensed for the manufacture of products made exclusively out of preserved products.

Category B.—Factories licensed for the manufacture of synthetic syrups and synthetic vinegar.

The licences under categories mentioned above shall comply with the following requirements:—

Water.—Every licence shall arrange for at least one kilo litre per day of potable water and its availability shall be adequately increased as per production. Free flowing pipe water supply shall be made available in the processing hall.

Storage Space Requirements.—Adequate space shall be provided for storage of fresh fruits, vegetables, finished products and other raw materials.

Minimum Area of manufacturing premises excluding store and Office space.—

	Category A1	Category A2	Category B
*1. Large Scale	350 Sq. Metres	175 Sq. Metres	100 Sq. Metres
2. Small Scale	150 Sq. Metres	100 Sq. Metres	50 Sq. Metres
*(Area. occupied by Machinery shall not be more than 50% of this area).			
3. Home Scale	25 Sq. Metres		

TECHNICAL STAFF AND LABORATORY REQUIREMENTS

Large Scale

Large Scale.—The manufacture of fruit products shall be supervised by a chemist who should possess one of the following qualifications:—

- B.Sc. (Tech.) with food technology or chemical engineering with at least one year experience in a fruit preservation factory.
- B.Sc. with post graduate diploma in fruit technology from a recognised institute, or diploma in fruit preservation by Kalamassery Polytechnic or Kerala Government Polytechnic.
- B.Sc. with Chemistry or Agriculture as one of the subjects and three years practical experience in a fruit and vegetable preservation factory.

The factory shall have a well-equipped laboratory with 20 sq. meters floor area with adequate facilities for analysis of fruit products in accordance with the specifications laid down under the second schedule of this Order.

Small Scale.—The manufacture of fruit products shall be supervised by a person possessing one of the following qualifications:—

- B.Sc., with Chemistry or Agriculture as one of the subjects;
- A Diploma or a Certificate in fruit preservation of a course of at least three months duration, from a recognised institute.

Minimum requirement in respect of machinery and equipment:—

Sl. Operation No.	Small Scale	Large Scale
(1)	(2)	(3)
		(4)
1. (a) Washing of raw materials.	Two rectangular cement or aluminium metal tanks with false bottom Dimensions : 1 × 0.75 × 0.75 metres	Three or more rectangular cement or aluminium with false bottom Dimensions : 1 × 0.75 × 0.75 Metres washing a machine.
(b) Washing of bottles	1. Bottle washing machine. 2. Racks for holding bottles.	1. Bottle washing machine. 2. Trolleys for holding and conveying bottles.

(1)	(2)	(3)	(4)
2. Preparation of fruit and vegetables.	<ol style="list-style-type: none">1. Table with aluminium or stainless steel or non-corrosive material top of 4 sq. meters area.2. Stainless steel, peeling, slicing, trimming and coring knives.3. Where wooden vats or cemented tanks are used for curing and leaching these should be suitably covered.4. Not less than 12 Aluminium or Stainless steel trays.	<ol style="list-style-type: none">1. Table with aluminium stainless steel or non-corrosive material of 10 sq metres area adequate conveyer belt2. Stainless steel coring, cubing and cutting machine/equipment.3. Wooden vats or cemented tanks for curing and leaching with suitable covers.4. Not less than 50 aluminium of stainless steel trays.	
3. Juicing, pulping and mixing.	<ol style="list-style-type: none">1. Juice extractor and/or basket press or rosin equipment.2. Stainless steel or aluminium sieve.3. Aluminium or stainless steel drum of not less than 100 litres capacity.4. Stainless steel or aluminium buckets.5. Pulper for tomato products and mango pulp.	<ol style="list-style-type: none">1. Power driven extractor or hydraulic press.2. Pulping machine.3. Non-corrosive Stainless steel tanks having total capacity of not less than 500 litres.	
4. Heat Processing	<ol style="list-style-type: none">1. Boiler with steam jacketed kettles, or gas cooking.2. Thermometers and hydro meters.3. Refractometers.	<ol style="list-style-type: none">1. Boiler.2. Steam-jacketed kettles.3. Thermometers.4. Sensitive balance for preservatives.5. Refractometers.6. Pasteuriser for Brewed Vinegar.	
5. Filling and sealing.	<ol style="list-style-type: none">1. Bottle filling machine.2. Bottle sealing machine.3. Crown corking machine.4. Weighing balance.	<ol style="list-style-type: none">1. Bottle filling machine.2. Bottle sealing machine.3. Heavy duty corking machine.4. Weighing machine.	
6. Exhausting, sealing and processing for canning and bottling.	<ol style="list-style-type: none">1. Tanks with crates for exhausting.2. Semi automatic double seamer.3. Cooling tanks.4. Minimum retorting capacity. 100 A2½ cans per charge.5. Pressure can tester.	<ol style="list-style-type: none">1. Exhaust box.2. Semi automatic double seamer.3. Cooling tank (adequate capacity).4. Retorting capacity 250 A2½ cans per charge.5. Pressure can tester.	

Manufacturers of items under category A2 need not provide machinery and equipment required for handling of fruits.

(3) In part II,—

(i) In the first column, for the entry "Squash and nectar other than Mango Nectar", the following entry shall be substituted, namely,—
"Squash.";

(ii) In the fourth column, for the figure "5", figure "10" shall be substituted;

(iii) The following foot-note shall be added at the end, namely:—

"*In the case of ready to serve beverages containing lime juice the minimum percentage of fruit juice shall remain as 5 per cent."

(4) ~~After~~ Part II, the following Part shall be inserted, namely:—

"PART II(A)

SPECIFICATIONS FOR FRUIT NECTAR

Product	Variety	Special Characteristics		General Characteristics
		Min. percentage of total soluble solids in the product.	Min. percentage of fruit juice in final product	
(1)	(2)	(3)	(4)	(5)
FRUIT NECTAR (Excluding Orange and Pineapple Nectars)	Any suitable kind and variety.	15	20	Nectars shall be prepared from pulps extracted from fully ripe, sound fruits. Finished product shall contain good body, uniform colour and other portions of pulp or other cellular matter natural to the fruit.
Orange and Pineapple nectar.	Any suitable kind and variety.	15	40	The only substances that may be added to the pulp or juice are water, sugar, invert sugar or liquid glucose, ascorbic acid and citric acid. The acidity as citric acid and alcohol content of the product should not exceed 1.5 and 0.1 per cent respectively. It should not contain any preservative, artificial colours or sweetening matters. The finished products should possess characteristic flavour of the fruit and be free from burnt or objectionable taints and flavour. It should be free from larva and other fruit insects. The product when canned shall not show any positive pressure at sea level and shall not show any sign of bacterial growth when incubated at 37°C for one week."

(5) In Part IV,—

- in the Table, in the fourth column, after the word "essence", the words, brackets, figures and abbreviations "juices (at least 10 per cent)" shall be inserted;
- in the foot-note for the words Synthetic syrups will be clearly marked as "contains no fruit juice", the following words shall be substituted, namely:—

"If the product declared as Synthetic syrup does not contain fruit juice prescribed as specified above, the product will be clearly marked as "contains no fruit juice".

(6) In Part VII, in the foot-note below the Table, the following shall be added, namely:—

"The label on the container of the synthetic jelly shall bear conspicuously the following, namely:—

(1) SYNTHETIC JELLY—Flavoured (incorporating the name of the concerned flavour in the blank); and

(2) The product is not made out of any fruit"

(7) In Part X, in the last column,—

(i) for the words "permitted preservatives", the words "permitted colours and preservatives" shall be substituted;

(ii) the following words shall be added at the end, namely:—

"The ash insoluble in hydrochloric acid shall not exceed 0.5 per cent W/W.55."

(8) In Part XIII, in the third column, for the figures and abbreviation "1.2 per cent", the figures and abbreviation "1.0 per cent" shall be substituted.

(9) In Part XIII(A),—

(i) in the heading, after the words "Soya Bean Sauce", the words, "and Tomato Sauce" shall be inserted;

(ii) in the last column, after the words 'permitted colours', the brackets and words "(other than red or any shade of red colour)" shall be inserted;

(iii) in the foot-note, for the words "on the label", the words "on the label and the label shall not bear any picture of tomatoes" shall be substituted.

(10) In Part XIV,—

(i) for the entries in the third column, the following entries shall be substituted, namely:—

"Brewed vinegar—3.75 gms. of acetic acid per 100 ml.

Synthetic vinegar—3.75 gms. of acetic acid per 100 ml.;"

(ii) in the last column, in entry 3, for the words "arsenious oxide", the words "arsenic in amounts" shall be substituted.

(11) In Part XVI, in the last column, after the words "garlic", the words "benzoic acid" shall be added.

(12) After Part XVIII, the following Part shall be inserted, namely:—

"PART XVIII(A)

SPECIFICATIONS FOR MANGO CEREAL FLAKES

Product	Variety	Characteristics	General Characteristics
Mango Cereal Flakes	Fruit of suitable variety	Moisture not more than 2.5 per cent. Acid insoluble ash not exceeding 0.5 per cent. Protein not less than 3.0 per cent. Starch not exceeding 25.0 per cent.	<p>The product shall be prepared from clean wholesome mangoes free from insect or fungal attack. The only substances that may be added are fruit pulp, wheat starch, sucrose, glucose, sodium bicarbonate and pectin.</p> <p>The product shall have taste and flavour characteristic of the fruit. The product shall be crisp but not tough or leathery. No synthetic flavouring agents shall be added.</p>

Variety of fruit used and the composition shall be declared on the label."

(13) In Part XV, in paragraph 2, for item (d), the following item shall be substituted, namely:—

"(d) Name and address of the manufacturer or brand owner."

(14) In Part XXI, in the Table,—

(i) in the entries relating to serial No. "1. Lead", in the second and third columns, after item (iii) and the entries relating thereto, the following item shall be inserted, namely:—

"Second column

Third column

"(iii) (a) Soft drinks excluding concentrates.

Nil";

(ii) in the entries relating to serial No. "2. Copper",

(A) in the second column, in item (i), for the word "including", the word "excluding" shall be substituted;

(B) in the third column, for the figures "7.0", the figures "5.0" shall be substituted;

- (iii) in the entries relating to serial No. "3. Arsenic", in the third column,—
 the words and figures "Arsenious oxide—0.66" shall be omitted;
 (b) for the words and figures "Arsenious oxide—1.5", the figures and letters "1.00 p.p.m." shall be substituted;
- (iv) in the entries relating to serial No. "4. Tin", in the second and third columns, after item (i) and the entries relating thereto, the following item shall respectively be inserted, namely:—

"Second column

Third column

"(ia) Soft drinks excluding concentrates.

100.00";

- (v) In the entries relating to serial No. "5. Zinc", in the second and third columns for item (ii) and entries relating thereto, the following entries shall be substituted, namely:—

"Second column

Third column

(ii) "Fruit products covered under this Order.

19 p.p.m."

(15) In Part XXII,—

- (i) in paragraph (1), for the words "article of food", the words "fruit products" shall be substituted;

(ii) In paragraph 2, in the Table,—

- (a) for item 1, relating to red colour and the entries relating thereto, the following item shall be substituted, namely:—

"1. Red	Ponceau 4R	.	.	.	185	Azo
	Carmoisine	.	.	.	179	Azo
	Fast Red B	.	.	.	182	Azo
	Amaranth	.	.	.	184	Azo
	Erythrosine	.	.	.	773	Xanthene";

- (b) for item 3, relating to blue colour and the entries relating thereto, the following item shall be substituted, namely:—

"3. Blue—Indigo Carmine—1180 Indigoid";

- (c) item 4 relating to black colour and the entries relating thereto shall be omitted.

(iii) in paragraph (3), for the figures "0.46", the figures "0.20" shall be substituted.

(16) In Part XXIII,—

- (i) for the words "Only one of the preservatives will be used in the fruit products listed below", the following words shall be substituted, namely:—

"The quantities of individual preservatives permitted to be used in various fruit products shall be as mentioned in the Table below";

(ii) in the Table,—

- (A) in the entries relating to item 1, in the third column, for the figures "3,000", the figures "5,000" shall be substituted;

- (B) in the entries relating to item 7, in the third column, for the figures "50", the figures "350" shall be substituted;

- (C) in the entries relating to items 9 and 10, the following entries shall be substituted, namely:—

9. Pickles and chutney made from fruit and vegetables	Sulphur dioxide*	100
	or	
	Benzoic acid	260
10. Tomato and other sauces	Benzoic acid	750"

- (D) after the Table, the following shall be inserted, namely:—

"*In case sulphur dioxide is used as preservative in pickles and chutneys, the product should be packed in containers other than tin containers.

Explanation.—In case of the fruit products wherein use of two different preservatives has been permitted a combination of the two preservatives can also be used subject to the condition that the quantity of each preservative so used does not exceed such number of parts out of those prescribed for that preservative in the third column of the aforesaid Table as may be worked out on the basis of the proportion in which such preservatives are combined".

[No. 21/31/70-Tech. I.]

G. C. N. CHAHAL, Jt. Secy.